

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/13/2015 **Business ID:** 97689FE
Business: POWERPLAY FAMILY ENTERTAINMENT CENTER

13110 W 62ND TERR
SHAWNEE, KS 66216

Inspection: 89000068
Store ID:
Phone: 9132687200
Inspector: KDA89
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/13/15	11:45 AM	05:45 PM	6:00	0:00	6:00	0	
Total:			6:00	0:00	6:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Size Range _____
Insp. Notification Email Sent Notification To _____ Lic. Insp. No
Priority(P) Violations 3 Priority foundation(Pf) Violations 6
Certified Manager on Staff Address Verified p Actual Sq. Ft. 0
Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
p

Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
p
p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
Fail Notes	5-205.11(A)	<i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [In back warewashing area, a pizza pan was placed on top of the sink to support a movable electrical outlet. COS. All items moved to make sink accessible.]</i>						
	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Employees using handsink to fill buckets for sanitizer solutions and to wring out wiping cloths. COS. Instructed staff that handsinks are for handwashing only.]</i>						
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [At bar handsink there were no paper towels. COS. Towels put at bar handsink.]</i>						
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		p
	12. Required records available: shellstock tags, parasite destruction.		p	..
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		p
	14. Food-contact surfaces: cleaned and sanitized.		p
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.		p
	17. Proper reheating procedures for hot holding.		p
	18. Proper cooling time and temperatures.		p
	19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
	20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
	21. Proper date marking and disposition.		..	p	p	..

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
<i>Fail Notes</i>	3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [At bar area, hot dogs are dated 7/2-7/16, polish dogs are dated from 7/3-7/17. COS. Hot dogs and polish dogs discarded. Educated staff to keeping product for only 7 days once its opened, with the date opened counting as day 1.]</i>						
	22. Time as a public health control: procedures and record.				p		
Consumer Advisory		Y	N	O	A	C	R
	23. Consumer advisory provided for raw or undercooked foods.				p		
Highly Susceptible Populations		Y	N	O	A	C	R
	24. Pasteurized foods used; prohibited foods not offered.				p		
Chemical		Y	N	O	A	C	R
	25. Food additives: approved and properly used.	p					
	26. Toxic substances properly identified, stored and used.	p					
Conformance with Approved Procedures		Y	N	O	A	C	R
	27. Compliance with variance, specialized process and HACCP plan.				p		
GOOD RETAIL PRACTICES							
Safe Food and Water		Y	N	O	A	C	R
	28. Pasteurized eggs used where required.				p		
	29. Water and ice from approved source.	p					
	30. Variance obtained for specialized processing methods.	p					
Food Temperature Control		Y	N	O	A	C	R
	31. Proper cooling methods used; adequate equipment for temperature control.	p					
	32. Plant food properly cooked for hot holding.	p					
	33. Approved thawing methods used.			p			
	34. Thermometers provided and accurate.	p					
Food Identification		Y	N	O	A	C	R
	35. Food properly labeled; original container.	p					
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.		p				
<i>Fail Notes</i>	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [In kitchen near dry storage, 6 live roaches found. In back warewashing area under nonfunctioning pizza oven, 12 live roaches in various life stages found.]</i>						

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Prevention of Food Contamination			Y	N	O	A	C	R
<i>Fail Notes</i>	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</i> <i>[Dozens of dead roaches found throughout facility: under shelving, along walls of prep areas, dry storage, chemical storage, under ice bin.]</i>						
		37. Contamination prevented during food preparation, storage and display.	p
		38. Personal cleanliness.	p
		39. Wiping cloths: properly used and stored.	p
		40. Washing fruits and vegetables.	p
Proper Use of Utensils			Y	N	O	A	C	R
		41. In-use utensils: properly stored.	p
		42. Utensils, equipment and linens: properly stored, dried and handled.	p
		43. Single-use and single-service articles: properly used.	p
		44. Gloves used properly.	p
Utensils, Equipment and Vending			Y	N	O	A	C	R
		45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i> <i>[In kitchen area, 6 rubber spatulas have roughened edges, cracks or gouges. COS. All imperfect spatulas discarded.]</i>						
		45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
		46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i> <i>[There are no chlorine test strips for dishmachine or sanitizer solution in buckets.]</i>						
		47. Non-food contact surfaces clean.	..	p	p	..
<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[There is visible buildup of food residue and debris on doors to True RIC in kitchen area, there is visible mold on shelving and vent covers of True RIC. Shelf underneath grill in kitchen has a heavy buildup of grease and food debris. COS Staff cleaning all surfaces during inspection. Ice bin has visible mold growth on shield and on the walls of ice bin.]</i>						
Physical Facilities			Y	N	O	A	C	R
		48. Hot and cold water available; adequate pressure.	p
		49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i> <i>[3 vat sink: has a leak- piping underneath; cold side of left hand faucet is leaking.]</i>						
		50. Sewage and waste water properly disposed.	p

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Physical Facilities

Y N O A C R

51. Toilet facilities: properly constructed, supplied and cleaned.

.. p p ..

Fail Notes | 6-302.11 *Pf - A supply of toilet tissue shall be available at each toilet.
[There was no toilet paper in one of the stalls in women's restroom.
COS. Toilet paper placed in restroom.]*

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

.. p

Fail Notes | 6-501.114(A) *Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.
[There is an old pizza oven in the back warewashing area that is no longer in use.]*

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

.. p p ..

Fail Notes | 8-404.11 *P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD.
[Facility has voluntarily closed buffet service, kitchen, prep and warewashing areas due to roach activity. COS. Signs posted saying buffet was closed.]*

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot water at handsink 129.6 F.

Footnote 2

Notes:

Buffet line: cheese pizza- 135.5 F, chicken wings- 135.9 F, mashed potatoes- 190.2 F, taco burger- 141.4 F, rice- 159.6 F, chicken noodle soup- 163.2 F. Bar area- nacho cheese- 151.7 F.

Footnote 3

Notes:

Buffet: chopped lettuce- 39.6 F, chocolate pudding- 37.3 F, hard boiled egg- 33.8 F. WIC: bagged lettuce- 33.8 F. Pizza prep- 26.3 F- hamburger.

VOLUNTARY CLOSURE STATEMENT

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VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for 07/14/15

Inspection Report Number 89000068 Inspection Report Date 07/13/15

Establishment Name POWERPLAY FAMILY ENTERTAINMENT CENTER

Physical Address 13110 W 62ND TERR City SHAWNEE
Zip 66216

Additional Notes

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/13/2015 **Business ID:** 97689FE
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ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Hot dogs Qty 3 Units _____ Value \$ 12.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Polish dogs Qty 2 Units _____ Value \$ 8.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/14/15

Inspection Report Number 89000068

Inspection Report Date 07/13/15

Establishment Name POWERPLAY FAMILY ENTERTAINMENT CENTER

Physical Address 13110 W 62ND TERR City SHAWNEE
 Zip 66216

Additional Notes
and Instructions

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